



# Chef's Tasting Menu

*House Cured Foie Gras  
Sweet Spices, Vanilla Brioche,  
Spiked Cherries, Orange Zest, Pickled Onion*



*Ivory Soup "VGE"  
Chicken and Wild Mushroom Velouté  
Baked in a Puff Pastry Shell*



*Pan Seared Sea Scallop,  
with Garlic Spinach, Prosciutto,  
Asparagus and Potato Crisps*



*Branzino with Spring  
Succotash, Pea Puree, Lemon Pan Sauce*



*Creek's Edge Farm Elk,  
Seared Sliced Loin and Stewed in  
Red Wine with Celery Root and Juniper Sauce*



*Local Artisanal Cheese,  
with Preserves, Raw Honey, Grissini*



*Hot Souffle du Jour*



*Mignardises and Espresso*

*\$ 86 p.p.*

*Please order for the entire table  
Wine Pairing, five glasses \$ 38*